









SAUVIGNON BLANC

2023

The year 2023 began with a winter that was slightly warmer and drier than usual. Between late April and early July, the vineyards recorded twice the normal rainfall, with temperatures from 2 to 3°C higher than average. The result: devastating thunderstorms with high winds, heavy rainfall over very short periods and occasional hail. These almost tropical conditions favored the rapid spread of mildew on both leaves and bunches, with consequent damage and losses. Fortunately, the weather at the end of the vintage and during the harvest improved, enabling the various Gascony grape varieties to achieve excellent ripeness and qualitative aromatic expression. The wines of the 2023 vintage will stand out for their lightness, with fruity, aromatic wines that are lighter in alcohol than previous vintages.

TERROIR

Clay-limestone and boulbènes soils.

GRAPE VARIETIES

100% sauvignon blanc

AGE OF THE VINES 25 years

DENSITY & YIELD

4 500 vines / ha 60 hL / ha

FIRST VINTAGE

2016

WINEMAKING

Pressing. Must kept cold for 5 days (5-8°C) to release aromas. Fermentation in stainless steel tanks at 16-20°C to reveal Sauvignon's typical aromas.

AGEING

6 months in stainless steel vats and eggs.

WINEMAKER'S NOTE

Brilliant pale yellow color with green tints. The nose initially reveals notes of lemon, lychee, followed by smoky nuances. Elegant palate, with a fine balance between a soft attack of fresh fruit and a long, taut, mineral finish with hints of grapefruit.

FOOD-PAIRING

As an aperitif with goat's cheese, Caesar salad, oysters and seafood.

AWARDS

2023

GOLD medal Terre de Vins

2022

90^{pts Editor's choice} Wine Enthusiast 94^{pts} Bettane & Desseauve

2021

90^{pts} Wine Enthusiast Silver Medal Concours IGP

2020

90^{pts} Wine Enthusiast 90^{pts} James Suckling Silver Medal Bettane & Desseauve

2018

Gold Medal Concours Mondial du Sauvignon

APPELLATION

Côtes de Gascogne

Domaines François Lurton

IGP Côtes de Gascogne



